

BLACK ROE

A I

POKE (PRONOUNCED "POE-KAY")

A dish favoured by the locals of the Hawaiian islands, Poke traditionally consists of marinated chopped ahi tuna on a bed of seasoned short-grained rice. The evolution of Poke is here...

CLASSIC AHI POKE
roasted sesame soy marinade
10.95

SCALLOP & BRAISED OCTOPUS POKE
sriracha citrus salsa
10.50

BEEF TATAKI POKE
roasted sesame soy
11.95

THE "BLACK ROE" AHI & YELLOWTAIL POKE
spicy yuzu salsa
11.95

SMOKED SWORDFISH POKE
mustard salsa, watermelon
10.95

SALMON POKE
yellow chili salsa
10.50

VEGETABLE POKE (V)
sriracha citrus salsa
8.95

YELLOWTAIL POKE
spicy garlic salsa
11.50

SIDES

KALE WITH GARLIC BUTTER
4.50

SAUTÉED BROCCOLI
4.50

GRILLED ASPARAGUS
8.50

BEEF DRIPPING FRIES WITH PONZU MAYO DIP
5.50

STEAMED NISHIKI RICE
3.50

HERITAGE TOMATO SALAD
7.50

APPETISERS

PRAWN TEMPURA
coriander salsa, truffle aioli
16.50

PRAWN & PORK POT STICKERS
chives, ponzu
13.50

AHI SASHIMI SALAD
avocado, maui onion dressing
14.00

ASPARAGUS & CAVOLO NERO TEMPURA (V)
coriander salsa, truffle aioli
12.50

AHI TUNA TATAKI
piquillo peppers, aubergine
13.95

BEEF FILLET TATAKI
sun blush tomatoes, parmesan crisp, salsa picante
14.50

BBQ MUSHROOMS (V)
grilled corn salsa
12.00

GRILLED SCALLOPS
black quinoa, mango salsa
14.50

AHI RAMEN
tuna, sesame, noodle broth
8.50

OYSTERS AU GRATIN
3.80ea

FROM OUR KIAWE WOOD GRILL

OCTOPUS AIOLI
chilli salsa & coriander
17.00

YELLOWTAIL & TIGER PRAWNS
citrus miso glaze
19.50

WHOLE LOBSTER "MAC 'N' CHEESE"
36.50

BBQ PEPPER CHICKEN
avocado salsa, chipotle miso
15.95

SMOKY LAMB RACK
coconut, piquillo reduction
16.50

CAJUN STYLE BLACKENED SEABASS
pineapple salsa
16.95

28 DAY AGED ABERDEAN ANGUS STEAK
fennel & tomato confit, yuzu soy hollandaise
30.00

KALUA PORK BELLY
mirto puree, apple salsa
18.00

SOY GLAZED SALMON
pickled daikon, pineapple
16.50

SESAME TOFU (V)
pickle daikon, pineapple
11.95

YELLOWTAIL COLLAR
onion, chilli soy
19.50

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 12.5% will be added to your bill.